

BARONS DE ROTHSCHILD

CHAMPAGNE

Triptyque 2018

*A bold approach to vintage champagne,
the link between terroir and precision oenology.*



2018 VINTAGE

The campaign began with a wet winter followed by a warm, stormy spring, which rapidly accelerated vine growth. The dry, sunny summer allowed the grapes to ripen to perfection, ideal for the harvest at the end of August. As a result, 2018 produced an abundant harvest, both in terms of quantity and quality, revealing the complexity and richness of the cuvées produced from this vintage.

BLEND AND TERROIRS

3 Grands crus only:

50 % Chardonnay from Avize

25 % Pinot Noir from Ambonnay – 25% Pinot Noir from Aÿ

PRODUCTION

Exclusive use of the cuvée (first press)

Alcoholic fermentation in temperature-controlled stainless-steel vats,
malolactic fermentation

Long ageing on fine lees for 9 months in stainless steel vats

Dosage: **low, 5 g/L**

Ageing on the lees: **5 years**

Disgorgement date: **June 2024**

Production: **6,515 bottles, 800 magnums**

TASTING

Appearance: A brilliant golden colour with silvery highlights and a fine, generous effervescence.

Nose: Both delicate and seductive, the nose reveals a beautiful chalky minerality accompanied by aromas of ripe grapefruit, fresh raspberry and cherry. On opening, the wine reveals spicier, slightly peppery notes.

Palate: The attack is full, carried by the texture of the Ambonnay terroir and gourmet aromas of fresh red fruit. The great Chardonnays of Avize then reveal their saline and lemony dimension, offering beautiful verticality and great freshness. Harmoniously linked by the structure of the Pinot Noir from Aÿ, this Grand Vin reveals a long finish, sustained by fine bitters and notes of orange peel.

FOOD PAIRING & SERVING

This cuvée is the perfect aperitif. It also goes well with shellfish, such as raw langoustines or roast lobster, or poultry with a refined sauce, such as guinea fowl with morel mushrooms.

Best served between 10 and 12°C.

This wine has a very good cellar ageing potential.



Available formats: Bottle | Magnum